

Menu

Snacks

Mixed Pitted Olives €5

Mixed marinated olives, citrus & herbs.

Smoked Almonds (A) €5

Teelings Oriel smoked sea salt.

2 x Carlingford Oysters (Mo)€10 (half dozen €24)

Louët-Feissers served au natural, lemon, tabasco, black pepper.

Bread & Dips (Gw,Mu) €8

Highbank Orchards cider balsamic Vinegar, Olive oil, Sun dried tomato harissa.

Small Plates

Mozzarella Sticks (Gw,E,M,Su)€9

Breaded mozzarella sticks, tomato & chilli jam.

Pan Con Tomato (Vegan) (Gw,F) €8/add Anchovies €10

Focaccia, lemon zest, grated fresh tomato, garlic, olive oil.

Butter Beans on Toasted Focaccia (Vegan) (Gw,Se) €10

Hummus, garlic, chilli, smoked paprika, oregano, olive oil.

Arancini Cacio e Pepe (Gw,E,M) €12

Crispy risotto balls, Parmesan cream & black pepper.

Slow Cooked Beef Brisket Bitterballen (Gw,M,Mu) €14

Breaded brisket, Boyne Valley Ban, grated horseradish, Sweet Mustard.

Pan Fried Squid (E,Mu,Mo,Su) €14

Chimichurri, charred lemon Aioli.

Breaded Lasagne Bites (M,Gw,E,Mu,C) €14

Served with tomato & basil sauce, basil oil, Grana Padano.

Boneless Mojo Crispy Chicken Thighs (Gw,Su) €15

Cuban-style tomato sauce of garlic, chilli, citrus & herbs.

Tiger Prawns (Cr,Gw,Su) €15

Sautéed in confit garlic & nduja, served with toasted garlic focaccia.



Neapolitan Pizza Menu

Marinara (Vegan) (Gw)€16

San Marzano tomato, confit garlic, fresh basil, olive oil.

Classic Marg (M, Gw)€18

San Marzano tomato base, Toonsbridge fior di latte, grana padano, fresh basil.

Nduja & Hot Honey (Gw, M)€19

Spicy nduja, baby spinach, Toonsbridge fior di latte, Grana Padano, fresh basil, Lannleire hot chilli honey.

The GOAT (Gw, M, Su)€19

San Marzano tomato base, Ardsallagh goat's cheese, baby spinach, caramelized red onion, Toonsbridge fior di latte, Grana Padano, fresh basil.

New York, New York (Gw, M) €19

San Marzano tomato base, Gubbeen Salami, Peperoni, grated mozzarella, Grana Padano, fresh basil.

Pork & Pineapple (Gw, M) €€ €20

San Marzano tomato, Slow-cooked pork shoulder, pineapple chilli purée, pickled onions, fior di latte, Grana Padano, fresh basil & parsley.

Beefed Up (Gw, M, E) €20

San Marzano tomato, Slow cooked brisket, confit tomato, smoked scamorza, mozzarella, horseradish aioli, fresh basil.

Ballymakenny Potato & Charred Leek (Veggie) (Gw, M) €18

Béchamel base, Ballymakenny Mayan Gold potatoes, buttery charred leek, fior di latte, olive oil, thyme, fresh basil.

Chicken on Shrooms (Gw, M, So) €19

San Marzano tomato, pulled chicken thigh, crispy chicken skin, Ardmhaca grey oyster mushrooms, Toons Bridge fior di latte, scamorza, Grana Padano, fresh basil.

The Neo-Waldorf (Gw, M, Wn, C, Su) €19

Parmesan cream, red wine poached pear, candied walnut, red wine syrup, Boyne blue cheese, pickled celery, rocket, fior di latte, Grana Padano, fresh basil.

NB *Gluten Free bases available upon request* Grana Padano Parmesan contains rennet and may not be suitable for vegetarians

Sides

Polenta Fries (V) (E,Mu,M) €6

Crispy, golden, served with aioli & house ketchup.

Radicchio Salad (M,Su) €6

Bitter leaves, Highbank Orchard sweet apple balsamic, parmesan, pickled onion.

Corn Ribs (V) (E,Mu,M) €6

Sriracha Mayo.

Patatas Bravas (V) (E,Mu,C,M) €6

Baked Irish heritage new potatoes, smokey tomato & chilli sauce, garlic aioli.

Garlic Foccacia (V) (Gw,M) €8

Roasted garlic butter.

Sauces

Garlic Aioli (E,M,Mu) €2

Hot Chilli Honey €2

Homemade Tomato Ketchup €2

Sun Dried Tomato Harrisa (Ve) (DF) €3

Vegetarian (V), Vegan (Ve), Milk (M), Almond (An), Walnut (Wn), Hazlenut (Hn) Peanut (P), Fish (F), Molloscs (Mo), Gluten (G), Gluten Wheat (Gw), Gluten Barley (Gb), Egg (E), Mustard (Mu), Celery (C), Soy (So), Sesame, Se), Crustaceans (C), Sulphites (Su), Lupin (L), Pistaccio (NP)